

Québec's premier event and catering hotel



OUR eco-responsible actions to help you host an event with a zero waste target!

Basic services offered by the Hôtel Château Laurier Québec

Our banquet and catering service offers to:

- Minimize and even eliminate the use of individually packaged food and drink
- Plan your food requirements such that we only prepare the number of servings needed, thus avoiding waste
- Effectively manage any food surpluses arising (food bank, composting)
- Use reusable dinnerware, washable table cloths and napkins (for meals)
- Replace plastic coffee stirrers with reusable utensils
- Choose local produce and organic food, where and when available
- Serve as many fair-trade products as possible (coffee, tea)
- Use tap rather than bottled water or, if required, choose large bottles instead of individual ones
- Offer a recycling service for glass, plastics and metal as well as a composting system
- Participate financially in the realization of a conservation project through a donation to the Fondation de la faune du Québec.

YOUR eco-responsible actions to host an event with a near zero waste target!

While planning your event, you should consider the following:

- Where possible, choose videoconferencing or telework for your events' planning activities
- Foster the use of computer equipment, providing online tools and keep all participants well informed
- Provide reusable name badges and recover them at the end of your event
- Push for using Internet and e-mail to publicize your events rather than paper mail
- Print as little as possible and, where required, print both sides of recycled (non glossy) paper only with vegetable inks
- Use "Think Green" concepts, for instance: free bus tickets for the week of registration to the seminar
- Rent buses or minivans to act as shuttle, when required

